THE ART

OF

DRINKING

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San Francisco

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THE ART OF DRINKING

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THE ART OF DRINKING

OR

WHAT TO MAKE WITH WHAT YOU HAVE

Together with Divers Succulent
Canapés Suitable to Each Occasion

Compiled by
DEXTER MASON

FARRAR & RINEHART
INCORPORATED
Publishers New York

578

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WHAT TO MAKE WITH WHAT YOU HAVE

This index is arranged according to ingredients. By looking under the name of the material you have on hand in your cellarette, you can find a choice of cocktails that you can mix.

COCKTAILS

APPLEJACK COCKTAILS

Applejack Daisy, 43
Captain Applejack, 44
Saratoga Chips, 45

BACARDI COCKTAILS

Bacardi, 36
White Lion, 32

BACARDI AND OTHER LIQUORS

Bye-bye (brandy), 40
Ho-hum (brandy), 34
Knickerbocker (Curaçao), 35
Tokyo (Maraschino), 38
Archbishop (Sherry), 37
Marivales (Vermouth), 39

BRANDY COCKTAILS

The Goodnight, 33
Red Cherry, 27

CHOCOLATE COCKTAIL, 56

CLAM JUICE COCKTAIL, 62

CHAMPAGNE COCKTAILS

Champagne, 59
Park Avenue, 58
Consul's Diamond, 57

EGG NOG, 65

FRUIT JUICE COCKTAILS

Grapefruit (Martini), 10
Lemon juice
Ace, 17
Almond Eye, 16
Applejack Daisy, 43
Archbishop, 37
Clover Club No. 1, 3
Clover Club No. 2, 11
Damson Plum, 24
Goodnight, 33
Ho-Hum, 34
Japanese, 19
New Yorker, 25
Okolehau, 55

Lime juice
Bacardi, 36
Hong-Kong Special, 4
Honolulu Lulu, 21
West Indies, 42
White Lion, 32

Orange juice
Bronx Express, 6
Honey Dew, 18
Orange Blossom Special, 20
Marivales, 39

Pineapple juice
Bye-by, 40
East Indian, 54
Hawaiian Moonbeam, 22
Honolulu Lulu, 21
Knickerbocker, 35
Okolehau, 55
Raspberry, 5

GIN COCKTAILS

Gin, 13

Old Dutch, 14

Gin and Cream
Alexander, 30
Clover Club No. 2, 11
Green Agate, 31
Hankow Special, 29

Gin and Cider, 23

Gin and Damson Plum Jam, 24

Gin and Orange Marmalade, 25

Gin and other Liquors
- Red Cherry (Brandy), 27
- Hankow Special (Anisette), 29
- Glowing Heart (Apricot brandy), 26
- Bye-bye (Apricot brandy), 40
- Goodnight (Bacardi), 33
- Marivales (Bacardi), 39
- Park Avenue (Champagne), 58
- Alexander (Crême de Caçao), 30
- Green Agate (Crême de Menthe), 31
- Yellow Diamond (Chartreuse), 28
- Consul's Diamond (Champagne), 57

Gin and Vermouth
- Bronx Express, 6
- Clover Club No. 1, 3
- Clover Club No. 2, 11
- Crest o' the Wave, 8
- Good Night, 33
- Hong-Kong Special, 4
- Marivales, 39
- Martini, 9
- Million Dollar, 10
- Old Army, 2
- Old Fashioned, 15
- Palm Beach, 12
- Polo Mallet, 7
- Raspberry, 5
- Yellow Diamond, 28
- Sloe Gin, 60
- Lady Finger, 61

MOCHA AND JAVA COCKTAIL, 53

OKOLEHAU COCKTAIL, 55

PICK-ME-UPS, 71

RYE COCKTAILS

Country Cocktail, 49

Rye and other Liquors
Old Fashioned (Vermouth), 51
Manhattan (Vermouth), 52
East Indian (Brandy), 54
Tail Spin, 46
Angel's Kiss, 47

SCOTCH WHISKEY COCKTAILS

Adios, 48
Scotch Broth, 50

SUGAR SYRUP, 76

TOMATO JUICE COCKTAIL, 63

PUNCHES

Brandy punch, 66
Burgundy cup, 68
Cider cup, 69

PUNCHES—Continued

Champagne cup, 68
Champagne punch, 67
Claret cup, 69
Fish House punch, 64
Gin cup, 70
Marmora cup, 70
Sauterne cup, 69

WINES, ORDER OF SERVING, 72

CANAPÉS

ANCHOVY CANAPÉS (with)

Almonds, Chopped, 28
Beef, Scraped, 7
Crab Meat, 26
Eggs, Hard boiled, 10
Mayonnaise, 6
Olives, 49
Truffles, 42

CANAPÉ TOAST (preparation of), 73

CANAPÉ PASTRY (preparation of), 74

CANAPÉ BUTTER (preparation of), 75

CAVIARE (with)

Anchovy Paste, 40
Celery Hearts, 12
Eggs, Chopped, 30
Onion Toast, 15
Pastry, 36

CHEESE CANAPÉS

Cottage Cheese and Nuts, 5
Cream Cheese and Celeryseed, 47
Cream Cheese and Chutney, 35
Cream Cheese and Horseradish, 2
Cream Cheese, 27
Cream Cheese and Raspberry Jam, 60
Edam Cheese, 14
English Stilton, 8
Parmesan Cheese and Ham, 43
Parmesan and Sour Cream, 41
Roquefort Cheese and Celery, 48
Roquefort Cheese and Walnut Catchup, 39
Snappy Cheese, 54
Snappy Cheese Rolls, 37
Swiss Cheese and Dill Pickles, 9
Straws, 13

CHICKEN, CHOPPED, 53

CLAMS, MINCED, 24

CUCUMBER CANAPÉS (with)

Anchovy Paste, 40
Garlic, 11
Celery, 12

DILL PICKLES AND FRENCH DRESSING, 51

GRILLED CHIPPED BEEF, 44

HAM, MINCED (with)

Chutney, 55
Gherkins, 25
Peppers, 31

KIPPERED HERRING, 20

LADY FINGERS, 56

LOBSTER AND CAPERS, 52

LOBSTER CORAL, 58

LIVERWURST, 32

MUSHROOM CANAPÉS, 61

OLIVES (with)

Bacon, 13
Olive Butter and Tomatoes, 19
Celery, 45
Garlic Soak, 44

PÂTÉ DE FOIES GRAS, 4

PATÉ DE FOIES GRAS AND WATERCRESS, 57

PEANUT BUTTER AND BACON, 16

PEANUT BUTTER AND CHEESE, 34

PEANUT BUTTER AND CUCUMBER, 46

PINEAPPLE AND BACON, 22

POTATO CHIPS AND CHUTNEY, 21

POTTED TONGUE AND BACON, 51

PUMPERNICKLE AND CHEESE, 54

SARDINE CANAPÉ, 18

TUNA FISH AND CHUTNEY, 50

"Remplis ton verre vide;
Vide ton verre plein.
Je ne puis souffrir dans ta main
Ton verre ni vide ni plein."

THE ART OF DRINKING

You may think it odd that I should preface this collection of recipes with a foreword on the art of drinking. On the surface it may appear like a strident phrase in an otherwse *con fuoco* bacchanalian symphony, but in reality the true motive is atavistic; a recurrence in me of certain characteristics of my remote ancestors; a recurrence of more primitive and robust types. I have suddenly discovered that drink is good. I have discovered also that my discovery is nothing unusual; that the revelation which so suddenly astonished me is in reality no revelation at all, but rather something that I had failed to appreciate . . . until recently.

A short time ago a relative of mine—one of my robust ancestors—willed me his cellar. Hitherto I had always been somewhat of a recluse; shunned by the drinking set as it were. Since coming into this bacbuc fortune, my popularity has burst all bounds. My house has become the centrifugal from which shoals of animated companions stagger away in all directions. Where heretofore the intrusion of some neighbor bent on the promotion of

community sociability irritated me, I now find that the squeal of animated females, the rattle of ice, and the popping of corks have completely remade me into an individual of sanguine equanimity. I sit smiling, a cynosure, basking comfortably full in the glory of my heritage. I like my new found Utopia. Bacbuc, Rabelais high priestess of the holy bottle has baptized me with her allocution that "by wine man is made divine"; has told everyone of her fusel beads, and even at the present moment I am being internally anointed with one of the rarest jewels in the vinous crown . . . a full bottle of exquisite old brandy squats beside me as I pen these lines.

However, since my inheritance rolled in, my position has not been without its problems. I find myself surrounded with people—friendly people of course—who will all drink any given amount. I have suddenly been hurled into a vortex of which I am the vacuum People are drawn to me by forces over which neither I nor they have any control, because the same forces have drawn people to the same centers ever since the world began. The oldest hieroglyphic records of ancient Egyptian dynasties bear evidence that the gaudy queens in the land of embalmed mystery fully appreciated the stimulation

that an urnful of wine afforded to jaded animation. (Just as the taste-buds on my palate are beginning to appreciate the joyous richness of my rapidly diminishing bottle of brandy.) The Greeks understood that to enjoy the fullness of life, the human body needs a booster charge. Wine was the motive that prompted the composition of festivals in celebration of the bacchic mysteries. The elite of Rome flocked to the pagan orgies that Mark Antony held on his well stocked galleys off the shores of the capitol. Rabelais reeked of the holy bottle. "You know how they drank, those strange figures of his, the giants and their followers, you know the aroma of the vintage, the odor of the wine-vat that fills those marvelous and enigmatic pages." Although Dickens' Pickwick and his band of unctuous knights of the bottle hardly elevate dribking to the station of social virtue, he at least represents a mood that can be promoted ony with the aid of a joyous s%imulant. Our own Puritan forbears were "potent in potting," and under the term of small drink did endow such liquors as were comforting and quencj-ing to an honest thirst . . . (If their ilquors were as comforting as my bottle of brandy is, they must have been good). Before the crackling hearth

of the old Newengland inn, our ancestors tossed off their quartens of metheglin, their jiggers of "Kill Devil," and their pots of mulled ale. And so in different designs the bacchanalian spirit has danced down through the ages.

But now what of the art of drikning? The Japanese brews his Saki; the Russian his Vodka; the French his Champagne; The German his bleer; the Hawaiian his Okolehau/ the Mexican gis Tequila; the American his rot-gut, and that brigns me to my point: What of the art of drinking? Well, what of it? It8s not a lost art, not by a jug-ful. In the ols days we used to sign about "the stein on the table, and a goof song rigning clear." Noe weuse a line fron am olf Scitxh Vallad, "Gir up anf bar the door. IT's the same kinf of an idea, the omly diggerence is that whrer we hace lost in qualiyt we have gainef in capafity. No. the frt of drikning is not a los tart. That8sa lot of %hooey, and ever bosy that I knoe qill aggre wiyh me. Yoiu cant keeop a good thing dowm. Whoopfs. Nrver againian wrll I be able to gt anonether boffle of brsndy loke tha tlast emtpy i got hwre. Well, gdoo nihgt and Havvy Neq Yreare.

"There are canopies and canapés,"
The puzzled housewife cried,
"The former are for overhead,
The latter for inside,
And when my friends forgather
For a Bronx—if it's my treat
The canapé's what worries me
Shall it be fish, or meat?"

"Ho, ho!" The busy author cried,
"I'll fix that in a hurry
I'll do a book on canapés
To canopy your worry."
And so upon these pages
You'll find all neatly planned
The cocktail and the canapé
That travel hand in hand.

HOW TO MIX COCKTAILS

(With apologies to Charles Lamb's *Popular Fallacies.*)

A man can never make good cocktails unless he is satisfied, nay positive, that no man breathing can make better. I can, and do make good cocktails because I do nothing else, and this is my way of doing it. I retire to a solitary corner, or better still lock myself up in the pantry with my paraphernalia at hand. These are what I usually have: a large cocktail shaker, an orange squeezer, plenty of cracked ice (many a good cocktail is ruined because there is not enough ice in the shaker), a measuring glass, and the necessary ingredients for the drink. I allow myself ten minutes to blend the proportions, measuring them carefully. Then I add the ice, and shake the concoction vigorously until the shaker actually steams with cold; and then Kangaroos! how beautiful the cocktails taste.

THE OLD ARMY

2 parts gin
1 part Italian Vermouth
For each shaker full, the peel of two lemons and one orange
Put a pickled onion in each glass.

To a package of Philadelphia cream cheese add 1 heaping tablespoon of prepared horseradish and crumple in six strips of crisp bacon. Mix together and spread on toasterette crackers. Garnish with chopped parsely.

CLOVER CLUB NO. 1

3 parts gin
1 part French Vermouth
1 part lemon juice
½ part grenadine syrup
White of an egg to each 4 cocktails.

Sauté some small circles of bread in olive oil until they are crispy golden brown. Spread them sparingly with Anchovy butter (see recipe on page 75). Place a shaving of smoked salmon on each. Garnish with a shred of lemon peel, and chopped parsley.

HONG KONG SPECIAL

1 part gin
1 part French Vermouth
1 part fresh lime juice
Sugar to taste
1 dash Angostura bitters.

Take some pâté de foies gras, or good liverwurst. Chop up some truffles, a few capers and mix with the pâté. Toast some rounds of bread, spread with this mixture and garnish with a small truffle.

RASPBERRY

1 part gin
¼ part raspberry syrup
¼ part French Vermouth
¼ part lime juice
1 dash Angostura bitters.

Chop very fine some green pepper, a slice of Spanish onion and a few roasted nuts of some sort—almonds taste best—blend this into old-fashioned cottage cheese softened with a little cream or olive oil. Fill a bowl with this. Provide plenty of rye-crisp, and let the guests spread their own canapés.

THE BRONX EXPRESS

1 part gin
1 part French Vermouth
1 part Italian Vermouth
1 part orange juice
Use plenty of ice with this one.

Take some good stiff mayonnaise—mix into it anchovy paste, tomato catchup, and a dash of Worcestershire sauce. Flavor with red pepper. Spread the mixture on fancy shaped pieces of toast. Garnish the centers with slices of stuffed olives.

POLO MALLET

1 part gin
½ part French Vermouth
A dash of orange bitters
A dash of Angostura bitters
Put a pickled onion in each glass.

This has an ominous sound, but what a flavor!

To a cup of absolutely lean, very finely ground raw round steak add six anchovy filets, six capers, the yolk of an egg and a tablespoon of garlic-olive oil. Mash this all together and spread generously on rounds of thin pumpernickle or rye bread.

"CREST O' THE WAVE"

1 part gin
½ part Italian Vermouth
1 dash Angostura bitters
A few drops crême de menthe
A peppermint cherry in each glass.

Cream some sweet butter, add an equal amount of snappy cheese—English Stilton is delicious—a dash of tabasco sauce. Cream together, and spread on fancy toast shapes. Garnish with finely chopped olives.

MARTINI

1 part gin
1 part French Vermouth
1 dash bitters
Put an olive in each glass
Twist a piece of lemon peel in each glass.

This one is delicious.

Slice some rye bread very thin. Put a thin slice of imported swiss cheese, and a thin slice of dill pickle on top. Garnish with a little prepared mustard.

MILLION DOLLAR

1 part gin
1 part Martini Vermouth
¼ part grenadine syrup
¼ part grapefruit juice
White of an egg to each 4 cocktails

Put hard boiled eggs thru a potato ricer. Mix some anchovy paste and olive oil with this. Put on thick rounds of bread the size of a silver dollar. Garnish with one-half a stuffed olive.

CLOVER CLUB NO. 2

1 part gin
¼ part heavy cream
¼ part grenadine
¼ part lemon juice
¼ part French Vermouth
White of an egg to each 4 cocktails.

Peel a large solid cucumber. Slice the long way into wedge-shape strips. Soak these in ice salt water with 3 cloves of garlic until the cucumber is crispy. Sprinkle with celery salt.

Serve these with a bowl of potato chips.

THE PALM BEACH

4 parts of gin
1 part French Vermouth
1 part Italian Vermouth
1 dash Curaçao
The white of an egg to each 6 cocktails.

Peel a large cucumber. Cut it crosswise into hunks about the size of a beaten biscuit. Scoop out the center. Crisp the cucumber in iced salt water. Then fill the centers with a mixture of minced celery, grated American cheese and tabasco sauce.

GIN COCKTAIL

1 part gin
1 dash Curaçao
1 dash Angostura bitters.

Wrap some giant stuffed olives with strips of bacon. Secure the bacon with a toothpick. Drop in hot deep fat, and fry until the bacon is crisp. Powder with pulverized peanuts and serve.

Cheese straws are good with this. (Use canapé pastry recipe on page 74.) Sprinkle with equal parts grated American and parmesan cheese—cut in strips and bake in a hot oven.

OLD DUTCH

1 part Holland gin
1 dash Angostura bitters
1 dash orange bitters.

Grate the rind of an old Edam cheese—cream this with a little A-1 sauce and celery seed. Spread on rounds of bread and place in the oven until the cheese is melted. Garnish with paprika.

GIN OLD FASHIONED

Use an old-fashioned cocktail glass
Crush a lump of sugar in the glass
Add a dash of Angostura bitters
1 slice of lemon
1 slice of orange
A cherry
A lump of ice
Fill up with gin.

Take some squares of sauté toast; heap them with caviare; poke a hole in the top with your finger, and fill this with grated onion. Garnish with hard boiled egg that has been pressed thru a potato ricer

ALMOND EYE

1 part gin
1 part orange and lemon juice
Sugar to taste
1 dash almond extract.

Spread rounds of toast with peanut butter, garnish with a strip of bacon, and put in the oven until the bacon is crisp. Serve piping hot.

THE ACE

1 part gin
½ part lemon juice and sugar
1 teaspoon absinthe
A dash of Angostura bitters.

The "Prince O' Wales" is a good one with these. Spread a thin round of bread with mayonnaise, place a thin slice of tomato on this, more mayonnaise, garnish with chopped cucumber and paprika.

HONEY DEW

1 part gin
1 part lemon and orange juice
½ part strained honey.

Mash a can of good Spanish sardines in their own oil, flavor with Worcestershire sauce, Nepaul pepper and a dash of lemon juice. Spread on thin rounds of bread. Garnish with 2 strips of pimiento laid as a cross on top.

JAPANESE

1 part gin
½ part lemon juice
¼ part orgeat syrup.

Chop very fine some Spanish Crescent olives, pickled onion and deviled ham. Heap on saltine crackers. Garnish with paprika and parsley.

Celery stuffed with Roquefort cheese is good with this.

ORANGE BLOSSOM SPECIAL

1 part gin
1 part orange juice
2 tablespoons maple syrup to each shakerful
1 dash Angostura bitters.

Mash some Kippered herring in its own oil. Add a dash of Tarragon vinegar, some ground whole peppers, a dash of tabasco sauce. Spread on toasterette crackers.

HONOLULU LULU

1 part gin
1 part pineapple juice
½ part fresh lime juice
¼ part grenadine syrup.

Select a number of large potato chips. Steam them until they become soft. Curl up the edges. Place in an oven until crispy again. Fill these with Major Grey's chutney.

HAWAIIAN MOONBEAM

1 part gin
1 part pineapple juice
Dash of orange bitters
White of an egg to each 4 cocktails.

Drain some good sliced pineapple. Dry on a towel, cut into sizes that you can pop into your mouth. Wrap a piece of bacon around each piece, secure with a toothpick. Place in an oven until the bacon is crisp. Serve sizzling hot.

Serve a bowl of tiny cheeselet crackers with this.

HUDSON RIVER

1 part gin
1 part cider
Dash of Angostura bitters
Serve with a roasted almond in each glass.

Take some small tomatoes and slice them. Cut out the seedy centers, place the rim on toasted bread rounds. Fill center with olive butter, dredge with parmesan cheese and bake 5 minutes.

DAMSON PLUM

1 part gin
¼ part damson plum jam
¼ part lemon juice
Peel of one orange
Shake thoroughly.

On some rounds of toast make an edge of anchovy with a tube of anchovy paste. Fill the center with minced clams blended with some horse-radish and tabasco sauce. Garnish with tiny piece of lemon meat, and chopped parsley.

THE NEW YORKER

1 part gin
1 part lemon juice
2 tablespoons of orange marmalade
White of an egg
Shake thoroughly before adding the ice then add plenty of cracked ice and frappé.

Take some fair size gherkin pickles. Cut lengthwise. Scoop out the center meat leaving the pickle-shell. Fill this shell with deviled ham, potted tongue, or any well seasoned minced left-overs of meat. Garnish with chopped parsley or watercress.

GLOWING HEART

1 part gin
½ part apricot brandy
⅓ part grenadine
1 dash Angostura bitters.

Toast some rounds of bread on one side only. Spread the untoasted side with anchovy butter (see recipe on page 75). On this sprinkle some finely chopped crab meat. Garnish with lemon juice and chopped chives.

RED CHERRY

1 part cherry brandy
2 parts gin
Twisted orange peel in each glass.

Chop some watercress very fine. Blend part of it with some Philadelphia cream cheese. Spread this on toasted, buttered Swedish rye crisp and garnish with the remainder of the chopped watercress.

THE YELLOW DIAMOND

1 part gin
1 part yellow chartreuse
1 part Italian Vermouth
Stuffed olive in each glass.

Toast some crusted bread on one side. Butter the untoasted side, dust the butter with pulverized almonds or peanuts. Cut into finger strips. Lay a sliver of anchovy filet on each, garnish with one or two capers and lemon juice.

HANKOW SPECIAL

1 part gin
¼ part Anisette
¼ part heavy cream
White of an egg to 4 cocktails
Frappé thoroughly before serving.

Take some hearts of celery, wash thoroughly and dry with a towel. Stuff the celery with caviare, and dust with hard boiled egg that has been put through a potato ricer.

ALEXANDER

2 parts gin
1 part crême de cacao
1 part heavy cream.

Heap caviare on rounds of toast, garnish with chopped egg and a dash of scraped onion, place in a hot oven for one and one-half minutes.

Serve plenty of olives and pickled onions with this.

GREEN AGATE

1 part gin
1 part crême de menthe
1 part cream
Frappé thoroughly and serve at once—a mint leaf on top of each glass.

Sauté in a tablespoon of butter 1 cup of minced lean ham, one minced onion, one minced green pepper, one clove of garlic and a peeled chopped tomato. Let this stew slowly until dry. Spread on saltines, dredge with parmesan cheese and bake for 5 minutes.

THE WHITE LION

1 part Bacardi rum
½ part lime juice
½ part raspberry cordial
A dash of orange bitters
Frappé thoroughly with plenty of ice.

Mash some liverwurst and sweet butter together. Flavor with Worcestershire sauce and a speck of sage. Spread this on saltines, and on top place a slice of cucumber. Garnish with plenty of paprika.

GOOD-NIGHT

2 parts Bacardi
1 part gin
½ part brandy
½ part French Vermouth
½ part lemon juice

Toast some rounds of brown bread. Spread over with a mixture of 2 parts caviare, 1 part anchovy paste, some chopped olives and a teaspoon of onion juice.

HO-HUM!

1 part Bacardi
½ part grenadine
½ part brandy
¼ part lemon juice
¼ part orgeat syrup

Blend together snappy cheese, 2 tablespoons peanut butter, ½ tablespoon lemon juice, 1 tablespoon of walnut catchup. Salt and red pepper to taste. Heap on rounds of brown bread. Garnish heavily with paprika and chopped parsely.

KNICKERBOCKER

1 part Bacardi
¼ part Curaçao
¼ part grenadine
¼ part pineapple juice
2 slices of orange
Stir in a large glass. Do not use a shaker.

Mix together some cream cheese and Major Grey's chutney. Spread this generously on saltines and garnish with anchovy filets laid criss-cross. Sprinkle with chopped chives and parsley.

BACARDI

1 part Bacardi rum
½ part lime juice
½ part orange juice
¼ part grenadine syrup

These are swell!

Roll out some canapé pastry (see recipe on page 74) cut this in 2-inch squares. Lay on a spoonful of caviare. Fold into a triangle, pinch the edges together. Poke the top with an oyster fork, and bake in a hot oven.

ARCHBISHOP

1 part Bacardi
1 part Sherry
¼ part lemon juice
Put a pickled onion in each glass.

Spread thin slices of bread (crusted) with snappy cheese. Roll up and tie with a thread. Fry in hot deep fat until the bread is golden brown. Snip off the threads and serve hot.

TOKYO

1 part Bacardi
¼ part grenadine syrup
¼ part Maraschino syrup
1 dash bitters
Twist a piece of lemon peel in each glass.

Put through sieve equal parts of finely chopped lobster and hard boiled eggs. Moisten with melted butter and cream, using equal parts and season with salt, cayenne and a little German mustard. Spread on strips of toast and garnish with parsley.

MARIVALES

3 parts Bacardi
1 part orange juice
½ part lemon juice
1 part French Vermouth
1 part gin
Simple syrup to taste
White of an egg to each shaker
4 drinks.

Blend together some Roquefort cheese and sweet butter. Pile this on saltines. Press a hole in the top with your finger, and fill this with A-1 sauce or Walnut catchup.

BYE-BYE

1 part gin
1 part Bacardi
1 part apricot brandy
½ part pineapple juice
Put an olive in each glass

Sauté some rounds of bread on one side only. Spread the untoasted sides with anchovy butter. Place a thin slice of cucumber on each. Garnish with paprika.

JAMAICA SPECIAL

1 part rum
A dash of orange bitters
A dash of Angostura bitters
Sweeten with sugar to taste
Twist a piece of lemon peel into each glass.

Mix together some parmesan cheese and heavy sour cream. Spread this on crackers, sprinkle with finely chopped chives, or a little grated onion. Garnish with parsley, and bake in the oven until the cheese melts.

THE WEST INDIES

2 parts of rum
1 part fresh lime juice
Dash of Angostura bitters
Powdered sugar to taste.

Mince some anchovy filets, some truffles, a teaspoon of capers, then add a teaspoon Tarragon vinegar, a teaspoon of anchovy oil and mash up together. Spread on rounds of toasted bread and garnish with strips of Bermuda onion laid criss-cross on top.

APPLEJACK DAISY

1 part applejack
1 part lemon juice
½ part grenadine.

Flavor some minced ham with chutney and grated Parmesan cheese. Spread on bread rounds and garnish with chopped olives, dredge with grated parmesan cheese and bake five minutes.

Small white onions, and little sweet gherkins go well with this.

CAPTAIN APPLEJACK

2 parts applejack
1 part Italian Vermouth
Dash of Angostura bitters
Twist a piece of lemon peel in each glass.

Cover some giant ripe olives with a good olive oil, drop in 3 cloves of garlic. Seal the jar and place in the ice box for 2 or 3 days. Drain off the oil. Serve the olives in bowl, with a toothpick in each olive.

Slices of chipped dried beef that have been grilled to a crisp are delicious with this.

SARATOGA CHIPS

2 parts Sherry wine
1 part applejack
2 slices orange
Sugar to taste
Dash of Angostura bitters.

Chop very fine a heart of celery and some chives. Spread some rounds of toast with olive butter (see recipe on page 76) and sprinkle liberally with the celery.

TAIL SPIN

1 part whiskey
1 part grape juice
1 dash of Angostura bitters
A twist of lemon peel in each glass.

Spread some soda biscuits with peanut butter. On top of each place a slice of crispy cucumber, and garnish with a dash of lemon juice, and red pepper.

ANGEL'S KISS

1 part whiskey
1 part grenadine
1 part crême de cacao
1 part heavy cream

Frappé vigorously in plenty of ice, and serve in glasses that have been well chilled.

Cream a package of cream cheese with some butter, or heavy cream. Add a teaspoonful of celery seed, and a tablespoon of Worcestershire sauce, a dash of red pepper and a pinch of thyme. Mix well. Spread on crackers, and garnish with paprika.

THE ADIOS

1 part Scotch whiskey
Dissolve a teaspoon of strained honey in the whiskey
Stir this into 1 part of chilled cream
Grate a little nutmeg on top and serve.

Take some fat hearts of celery stalks. Dry them and pack with a blended mixture of Roquefort cheese, butter and Worcestershire sauce.

Serve La Touraine cheese wafers with this.

COUNTRY COCKTAIL

1 part rye whiskey
2 dashes orange bitters
1 dash Angostura bitters
Slice of lemon peel
Mix in a glass with a large piece of ice. Do not shake. Strain into glasses.

Spread some rounds of toast with peanut butter. Lay a thin slice of cucumber on top of each, garnish with Nepaul pepper and lime juice.

Chop up some anchovies, a slice of onion, and some stuffed olives, add some mayonnaise to the mixture. Pile liberally on saltine crackers.

SCOTCH BROTH

1 part of good Scotch
1 part French Vermouth
1 dash Angostura bitters
1 piece orange peel
Mix in a large glass, stir, and pour into cocktail glasses
Twist a piece of lemon peel in each glass.

To one cup of finely chopped tuna fish add 1 tablespoon of chutney; 2 tablespoons of Hollandaise sauce or mayonnaise, and a dash of lemon, and some India relish. Spread this on rounds of buttered toast, dredge with grated parmesan cheese and bake for five minutes.

OLD-FASHIONED

Make this one in an old-fashioned cocktail glass

1 lump of sugar. Wet it, and mash
1 dash of Angostura bitters
1 cube of ice
1 part whiskey
½ part Italian vermouth
1 slice of orange
1 slice of lemon
1 Maraschino cherry
Stir gently with a glass spoon.

Butter some slices of toast. Spread over with potted tongue, and garnish with strips of fairly crisp bacon.

Slices of dill pickle that have been soaked in French dressing are good with this.

MANHATTAN

1 part whiskey
1 part vermouth
¼ part sugar syrup or powdered sugar
A dash of Angostura bitters.

Blend together some pounded lobster or crab meat, a hard boiled egg crushed thru a sieve, some butter and a few capers. Spread on the tops and bottom of old biscuits that have been buttered and toasted—or split Bent water crackers.

MOCHA AND JAVA

1 part brandy
1 part port wine
Powdered sugar to taste
One egg
Frappé thoroughly, strain into cocktail glasses, and grate nutmeg over the top.

Chop very fine some chicken white meat, blend in some butter, a little cream and the yolks of two hard boiled eggs. Spread on rounds of toast, dredge with grated American cheese and bake for 5 minutes, then garnish the top with strips of the white from the hard boiled eggs.

EAST INDIAN

1 part brandy
¼ part pineapple juice
1 dash almond extract
1 part Angostura bitters.

Blend together some snappy cheese and mayonnaise. Flavor with curry powder and a dash of kitchen bouquet. Spread on thin slices pumpernickle and garnish with chopped onion and paprika.

OKOLEHAU

1 part Okolehau
1 part pineapple juice
½ part lemon juice.

Blend together some minced ham and chutney, flavor with red pepper and a dash of A-1 sauce. Spread on rounds of toast, dredge with parmesan cheese and bake in the oven for five minutes.

CHOCOLATE COCKTAIL

1 part port wine
A dash of bitters
Break an egg in the shaker for each cocktail. Shake vigorously with plenty of ice, and strain into the cocktail glasses.

Serve lady-fingers that have been split in half and spread with a combination of cream cheese and bar-le-duc.

CONSUL'S DIAMOND

1 part gin
1 part Champagne
1 slice of lemon
Stir gently in a large glass filled with ice, and strain into chilled cocktail glasses.

With this serve Japanese rice cakes, and a bowl filled with Pâté de foies gras mixed with finely chopped watercress. Allow the guests to spread their own canapés.

THE PARK AVENUE

2 parts Champagne
1 part gin
1 part orange juice
A dash of cherry brandy
Shake rapidly with only *one* large piece of ice.

Flavor some lobster paste, or lobster coral with mushroom catchup Cream in a little sweet butter. Spread this on toasted rounds, and sprinkle generously with caviare. Put in the oven for one minute.

CHAMPAGNE COCKTAIL

2 cubes of clear ice
1 slice of orange
1 lump of sugar
1 slice of pineapple
1 dash of bitters
1 strawberry or Maraschino cherry
Place this in a glass in this order, and pour Champagne over.

Canapé pâté de foies gras sandwiches are delicious with this.

Slice the bread very thin, cut off the crust. Spread with fresh butter and pâté. Slice the sandwiches into finger slivers.

SLOE GIN COCKTAIL

1 part Sloe gin
1 part Italian Vermouth
¼ part lime juice
Dash Angostura bitters
Sugar to taste
Stir this in a tall glass of cracked ice and strain into cocktail glasses.

Spread some butter-thin crackers with a mixture of ½ cream cheese and ½ raspberry jam. Put ½ a Maraschino cherry on each canapé.

LADYFINGER

1 part Sloe gin
1 part Italian Vermouth
1 dash Angostura bitters
A little sugar.

Sauté some large mushroom tops in butter and Worcestershire sauce. Place a mushroom on the top of a round of toast which has been spread with anchovy paste.

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CLAM JUICE COCKTAIL

Stew two dozen chopped fresh clams with their juice in 3 cups of water for ten minutes. Strain through a cloth and add ½ teaspoon of salt, 1 teaspoon of lemon juice, 2 tablespoons of tomato catchup, a dash of Worcestershire sauce. Bottle and chill.

If canned clams are used proceed the same way. If clam bouillon is used add an equal part of water and the seasoning.

TOMATO JUICE COCKTAIL

1 can of tomatoes
1 tablespoon powdered sugar
½ teaspoon salt
1 tablespoon Worcestershire sauce.

Put all this in a coarse strainer, and mash until nothing but pulp is left in the strainer. Bottle the juice and place on ice. This will keep sweet two or three days.

FISH HOUSE PUNCH

1 quart of strong cold tea
The strained juice of 6 lemons
1 pint of Jamaica rum
1 quart of crême de cacao
1 ½ quarts of brandy
6 quarts of Sauterne
6 quarts of Apollinaris water.

Use a large punch bowl and a cake of ice, pour in the tea and the lemon juice. Stir together, add the liquors, and then the Apollinaris water. If you want the punch stronger add more brandy. This recipe will serve about 50 people.

EGG NOG

33 strictly fresh eggs
36 good size cocktail glasses of whiskey
1 cup of Jamaica rum
33 level tablespoons of sugar
1 quart of double cream
3 quarts of milk
3 grated nutmegs.

Beat the yolks of the eggs thoroughly, adding a little sugar at a time. Add the liquor a little at a time after the sugar is all used. Keep on beating. Now beat the whites of the eggs. Add one-half to the mixture. Add the milk and one-half of the cream. Beat in thoroughly. Add the remainder of the white of eggs, and last add the rest of the cream whipped stiff. Sprinkle the grated nutmeg on top. This recipe will serve about 50 people.

BRANDY PUNCH

4 quarts of Apollinaris water
3 quarts of brandy
1 pint of Jamaica rum
1 ½ pounds of sugar
Juice of 6 lemons
3 sliced seedless oranges
1 pineapple pared and sliced
1 cup of raspberry syrup
1 cup of Curaçao
Mix together in a punch bowl containing a large cake of ice. Add the Apollinaris water just before serving.

CHAMPAGNE PUNCH

1 pineapple pared and sliced
6 oranges seeded and sliced
2 lemons seeded and sliced
The juice of 6 limes
½ box of strawberries
1 quart of red Curaçao
1 pint of green Chartreuse
1 quart of brandy
1 quart of Tokay wine
6 bottles of Apollinaris water
Stir this mixture together, and let it set for about four hours. Strain into the punch bowl. Add a large cake of ice. Then add:
6 quarts of Champagne.

CHAMPAGNE CUP

Juice of one lemon
1 tablespoon of sugar
1 jigger of Maraschino
1 jigger of brandy
2 slices of orange
2 slices of lemon
A piece of cucumber rind
Stir these together in a pitcher containing several large pieces of ice. Then add:
1 quart of Champagne
1 bottle of Apollinaris water.

BURGUNDY CUP

Burgundy cup is made exactly the same as Champagne Cup, substituting Burgundy for Champagne.

CIDER CUP

Cider Cup is made the same as Champagne Cup substituting 1 quart of cider for the Champagne, and 1 bottle of Pale Ginger ale for the Apollinaris water.

CLARET CUP

Claret Cup is made the same as Champagne Cup, substituting Claret for Champagne.

SAUTERNE CUP

Sauterne Cup is made the same as Champagne Cup substituting Sauterne for Champagne.

GIN CUP

Gin Cup is made the same as Champagne Cup substituting Gin for Champagne, and adding 2 cups of orange juice.

MARMORA CUP

Marmora Cup is made the same as Champagne Cup substituting 1 jigger of Orgeat for the Maraschino, and adding ½ a jigger of white crême de menthe.

PICK-ME-UPS

1

Juice of 1 lime or lemon
Teaspoonful of sugar
One egg
Jigger of whiskey.
Shake well with plenty of ice; strain into a tumbler, and fill with Vichy.

2

Break an egg into a cocktail glass that has been well chilled. Cover the egg with Worcestershire sauce, and a dash of tabasco.

3

Fill a tumbler half full of tomato juice cocktail (see recipe on page 64) add a generous dash of tabasco sauce.

ORDER OF SERVING WINES

With the oysters; a Chablis Burgundy, or a dry Champagne.

With the soup; a dry Madeira or a Sherry.

With the fish; dry white wines, or Champagne.

With the entrée; Claret.

With the roast and game; Burgundy.

With sweets and dessert; Sauterne.

With the cheese: Port, Sherry or Madeira.

HOW TO PREPARE BREAD FOR CANAPÉS

When the recipe calls for toast, the following recipe should be used:

Cut some fresh bread in round or fancy shapes. A canapé should always be small enough to pop into your mouth. Fry the bread in butter or olive oil until it is a golden brown. Drain off on brown paper, and allow to cool before using.

CANAPÉ PASTRY

1 package of Philadelphia cream cheese
¼ pound of butter
Cream these thoroughly together
Then sift into a cup enough flour to fill the cup level. Stir this into the cheese and butter, add a pinch of salt and roll out on a board.

This recipe is delicious for cheese sticks, tarts, pies, pâté shells or anything that demands a short, rich pastry very similar to puff-paste.

CANAPÉ BUTTER

ANCHOVY BUTTER

Blend 2 parts anchovy paste and 1 part sweet butter.

OLIVE BUTTER

Mince some green olives very fine—mash through a coarse sieve and mix with mayonnaise.

ROSE BUTTER

Put a handful of rose petals in a paper bag. Make a ball of ¼ pound of butter. Put this in the bag with the rose petals. Tie the bag, and place in the ice box for 24 hours. Any desired flavor of butter may be made in this way, by using flower petals.

LOBSTER BUTTER

Blend together 2 parts of lobster coral and 1 part sweet butter.

SUGAR SYRUP

To 3 pounds of granulated sugar add 1 quart of water. Put in a jar and shake at intervals for 24 hours. Bottle. This mixture will keep indefinitely.

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